

**AMENDMENTS TO THE CLAIMS**

This listing of the claims will replace all prior versions and listing of the claims in this application.

**Listing of the Claims**

1. (Currently amended) A method of producing a deep-frozen intermediate product for a sweet or savory pie, the method comprising:

- preparing a pastry dough;
- shaping the pastry dough in a mold;
- partially baking the shaped pastry dough, ~~shaped in a mold~~, in an oven to obtain a part-baked pie base, said part-baking being carried out with the shaped pastry dough being maintained in its shape between said mold and a counter-mold having perforations allowing steam to be evacuated during part-baking;
- preparing a filling;
- assembling the part-baked pie base with the filling by disposing the filling on the part-baked pie base to obtain a deep-frozen intermediate product comprising the filling disposed on the pie base;
- deep-freezing the part-baked pie base and the filling; and
- packaging the deep frozen assembly to obtain a packaged deep-frozen intermediate product comprising the filling disposed on the part-baked pie base preparation obtained; and

- ~~wherein part-baking of the pastry dough is carried out by maintaining it in shape between a mold and a perforated counter-mold inside the pie base.~~

2. (Cancelled)

3. (Previously Presented) A method according to claim 1, characterized in that part-baking of the pastry dough is carried out for a period in the range of 30% to 70% of the normal total baking time for the pie base.

4. (Previously Presented) A method according to claim 1, characterized in that the filling is poured into or deposited onto the part-baked pie base before deep-freezing the assembly.

5. (Previously Presented) A method according to claim 1, characterized in that the filling is molded and deep-frozen before being disposed in the deep-frozen state on the part-baked pie base.

6. (Original) A method according to claim 5, characterized in that the deep-frozen filling is disposed on the part-baked deep-frozen pie base.

7. (Original) A method according to claim 5, characterized in that the deep-frozen filling is disposed on the part-baked non deep-frozen pie base and the assembly is deep-frozen.

8. (Cancelled)

9. (Cancelled)

10. (Cancelled)

11. (Cancelled)

12. (Previously Presented) A method according to claim 3, wherein the filling is poured into or deposited onto the part-baked pie base before deep-freezing the assembly.